

ROCK'N FISH

SEAFOOD, STEAKS & TAP HOUSE DINNER

STARTERS

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| Oak Grilled Artichoke roasted garlic aioli | 13.95 |
| Maui Style Poke Ahi - shrimp - avocado - cucumber - soy sauce - crispy wontons | 17.95 |
| Jumbo Prawns on Ice signature cocktail sauce - horseradish - lemon | 14.95 |
| New England Clam Chowder Nueske bacon | 8.95 small / 10.95 large |
| Sweet Chili Calamari sweet chili aioli - balsamic reduction | 14.95 |
| Spinach & Artichoke Dip fresh veggies - tortilla chips - salsa | 13.95 |
| Buffalo Chicken Sliders blue cheese - roma tomato - slaw | 14.95 |
| "Big Easy" Spicy Shrimp and Sausage Gumbo sticky rice | 13.95 |
| Popcorn Shrimp spicy remoulade - signature cocktail sauce | 14.95 |
| ROCK'N Steamers manila clams - wine - andouille sausage - fire-roasted corn - red pepper - onion -garlic cheese toast | 17.95 |

FRESHLY PREPARED SALADS

Add grilled chicken 5.95 - grilled salmon 7.95 - seared ahi 8.95 - chilled prawns 9.95

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| Rock'N House kale - radish - almonds - manchego - castelvetro olives - citrus vinaigrette | 10.95 |
| Kale & Beets roasted red beets - pickled red onion - candied pepitas - cranberry vinaigrette - pistachio crusted goat cheese | 14.95 |
| Caesar Salad romaine - cherry tomato - garlic croutons - shaved Parmesan | 12.95 |
| Blue Cheese Wedge iceberg hearts - Mine Shaft blue cheese dressing - red onions - applewood smoked bacon - tomatoes - candied walnuts | 14.95 |
| Chopped Salad arugula - Israeli couscous - currants - tomatoes - pepitas - roasted sweet corn - Parmesan cheese - buttermilk basil dressing | 14.95 |

BURGERS, SANDWICHES & TACOS

Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95

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| Ultimate Burger two ground chuck patties - double melted cheddar - caramelized onions - pickles - lettuce - tomato - spicy remoulade - brioche bun - natural fries | 17.95 |
| Blackened Salmon Sandwich roasted tomato - arugula - garlic aioli - cucumber mint relish - ciabatta - grilled asparagus | 16.95 |
| Prime Rib Dip grilled sourdough roll - au jus - caramelized onions - melted Gruyere - horseradish cream - natural fries | 19.95 |
| Blackened Fish Tacos white corn tortillas - sweet chili aioli slaw - pico de gallo - tortilla chips | 17.95 |
| Cajun Swordfish Sandwich avocado - pineapple salsa - tomato - mixed greens - sweet chili aioli - ciabatta - Szechuan green beans | 17.95 |

ROCK'N SURF'N TURF

Culotte Sirloin & Petite Maine Lobster Tail
garlic mashed potatoes - seasonal vegetable - drawn butter
\$39.95
upgrade to Filet Mignon for \$10.00

OAKWOOD GRILL

Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95

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| Fresh Catch of the Day citrus caper beurre blanc - grilled asparagus - cherry tomato - sticky rice | 26.95 |
| Salmon herb butter - Szechuan green beans - garlic mashed potatoes | 24.95 |
| Wild Swordfish honey chipotle glaze - grilled asparagus - sticky rice | 26.95 |
| Steak Frites USDA Prime Flat Iron steak sliced - garlic butter - red wine reduction - truffle oil natural fries | 28.95 |
| Filet Mignon blue cheese and chive butter - garlic mashers - seasonal vegetables | 39.95 |
| Kapalua Rib-Eye Certified Angus Beef ® natural Rib-Eye - marinated 72 hours - Szechuan green beans - sticky rice | 38.95 |
| "Hibachi" Teriyaki Chicken Jidori free range chicken - Szechuan green beans - sticky rice | 24.95 |
| Memphis Style Oak Grilled BBQ Pork Ribs BBQ sauce - spicy mac'n cheese - coleslaw | 19.95/27.95 |

AMERICAN REGIONAL SPECIALTIES

Substitute any ROCK'N Side for \$1.00. Add a small signature Caesar to any entree for \$4.95

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| Blackened Rockfish avocado aioli - seasonal vegetable - sticky rice | 24.95 |
| New Orleans BBQ Shrimp - "Very Hot & Sweet" bell peppers - onions - tomatoes - mushrooms - lemon - sticky rice | 25.95 |
| Beer Battered Fish and Chips natural fries - coleslaw - tartar and cocktail sauces - lemon | 20.95 |
| Bistro Style Cioppino fresh fish - shrimp - clams - spicy tomato broth - garlic - white wine - garlic cheese toast | 24.95 |
| Blackened Salmon Penne Pesto Kalamata olives - sun-dried tomatoes - mushrooms - toasted pine nuts | 24.95 |
| ROCK'N Crab Cakes spicy rémoulade - tartar sauce - natural fries - coleslaw | 27.95 |
| Seafood Jambalaya spicy Cajun cream - clams - shrimp - fresh fish - andouille sausage - mushrooms - rice or linguini | 28.95 |
| Macadamia Crusted Mahi Mahi pineapple beurre blanc - tropical salsa - grilled asparagus - sticky rice | 29.95 |
| Twin Maine Petite Lobster Tails grilled asparagus - spicy mac'n cheese - drawn butter | 39.95 |

ROCK'N SIDES

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| grilled asparagus - Szechuan green beans - spicy mac'n cheese - natural fries - sweet potato fries - seasonal vegetable - garlic mashers - sticky rice | 4.95 |
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We serve Certified Angus Beef and fresh seafood seven days a week • Our food is prepared daily • Water will be served upon request only
Happy Hour 3:00 - 6:00 every day of the week • Parties of 6 or more will be subject to an 18% service charge. The service charge is a taxable item..

GREATEST HITS

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| Navy Grog gold rum - sweet dark rum - tropical fruit juices | 10 |
| The Mule (<i>Moscow or Kentucky</i>) New Amsterdam vodka or Stillhouse whiskey - house-made ginger syrup - lime - ginger beer | 12 |
| ROCK'N Margarita Camarena Silver tequila - lime - Grand Marnier - salted rim | 12 |
| Classic Mojito Bacardi Limon rum - muddled mint & lime - sugar | 12 |
| Hurricane Pusser's rum - passionfruit - orange - lime - pomegranate | 12 |

NEW RELEASES

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| Pear-fect Martini Grey Goose Poire - lychee - lime | 12 |
| Beach Hound Square One Cucumber vodka - St Germain - grapefruit - agave nectar - salted rim | 12 |
| Jala-pina Tres Agaves reposado - grilled pineapple - jalapeno - cilantro - lime | 12 |
| Las Perlas Margarita Karma silver tequila - Cointreau - cucumber - fresno chile - cilantro | 12 |
| Tennessee Pina Colada Stillhouse coconut whiskey - pineapple - lemon - lime | 11 |

BEER ON DRAUGHT

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| Angel City Lager , Los Angeles, CA, Honey Grapefruit Lager, 4.8% | 7.5 |
| Samuel Adams Boston Lager , Boston, MA, Vienna Lager, 4.9% | 7.5 |
| Kona Longboard Island Lager , Hawaii, Pale Lager, 4.6% | 7.5 |
| Stella Artois , Leuven, Belgium, Pale Lager, 5.2% | 8 |
| Bud Light , St Louis, MO, Lager, 4.2% | 7.5 |
| Endless Kisses Saison , Torrance, CA, Saison, 7.2% | 8.5 |
| Widmer Hefeweizen , Portland, OR, Hefeweizen, 4.9% | 7.5 |
| Sixpoint Sweet Action , Brooklyn, NY, Pale Ale, 5.2% | 7.5 |
| El Segundo Mayberry IPA , El Segundo, CA, American IPA, 7.1% | 8.5 |
| Ballast Point Sculpin IPA , San Diego, CA, American IPA, 7% | 9 |
| Elysian Space Dust IPA , Seattle, WA, American IPA, 8.2% | 8.5 |
| Anderson Valley Boont Amber , Boonville, CA, Amber Ale 5.8% | 7.5 |
| Golden Road Get Up Off That Brown Ale , Glendale, CA, 5.5% | 7.5 |
| Goose Island Matilda , Chicago, IL, Belgian Strong Ale, 7% | 11 |
| Drake's Vanilla Porter , San Leandro, CA, Porter, 6.3% | 7.5 |
| Guinness Draught , Dublin, Ireland, Irish Dry Stout, 4.2% | 8.5 |

BOTTLES

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|---|-----|
| Michelob Ultra (<i>16 oz aluminum</i>), St Louis, MO, Light Lager, 4% | 7 |
| Corona , Mexico, Pale Lager, 5.2% | 7 |
| Montejo , Mexico, Pale Lager, 4.5% | 6.5 |
| Budweiser (<i>16 oz aluminum</i>), St Louis, MO, Lager, Pale Lager, 5% | 7 |
| Heineken , Netherlands, Lager, 5.4% | 7 |
| Redbridge (<i>gluten-free</i>), St Louis, MO, Red Lager, 4% | 6.5 |
| O'Mission (<i>gluten-free</i>), Portland, OR, Pale Ale, 5.8% | 6.5 |
| Becks , Non-alcoholic, Germany | 6.5 |
| Stella Cidre , Leuven, Belgium, Cider, 4.5% | 6.5 |
| Chimay Grand Reserve , Belgium, Belgian Strong Ale, 9% | 9 |

BEVERAGES

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| Water <i>Fiji / Badoit Sparkling Water</i> | 4.95 |
| Energy Drinks <i>Red Bull / Sugar Free Red Bull</i> | 4.95 |
| Bottomless Beverages <i>Coke, Diet Coke, Sprite, Ginger Ale, Hi-C Fruit Punch, Tropical Iced Tea</i> | 3.95 |
| Lemonade, Arnold Palmer | 4.50 |

WINES BY THE GLASS

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| SPARKLING | |
| Ruffino , NV, Prosecco, Italy | 9 32 |
| Mumm , NV, brut, Napa Valley | 11 44 |
| SAUVIGNON BLANC | |
| Gumtree 2015, Australia | 9 32 |
| Comstock , 2015, Dry Creek Valley, Sonoma County | 12 42 |
| CHARDONNAY | |
| Canyon Road , 2015, California | 9 32 |
| Tobin James , 2013, Monterey County | 10 36 |
| Franciscan , 2014, Napa Valley | 12 42 |
| Ferrai Carano , 2015, Sonoma County | 13 50 |
| Decoy by Duckhorn , 2015, Napa Valley | 14 52 |
| OTHER WHITES & ROSÉS | |
| Ecco Domani , 2015, Pinot Grigio, Italy | 9 32 |
| Sables d'Azur 2015, Rose, Cotes de Provence | 10 36 |
| Milbrandt Vineyards , 2015 Riesling, Columbia Valley | 10 36 |
| PINOT NOIR | |
| Canyon Road , 2015, California | 9 32 |
| J Vineyards , 2015, California | 13 50 |
| Cru , 2013, Santa Lucia Highlands | 15 56 |
| MERLOT | |
| Edna Valley , 2014, Central Coast | 10 35 |
| CABERNET SAUVIGNON | |
| Sycamore Lane , NV, California | 10 35 |
| Louis Martini , 2014, Sonoma County | 12 42 |
| Simi , 2014, Alexander Valley | 14 52 |
| Faust , 2013, Napa Valley | 20 75 |
| OTHER REDS | |
| Doña Paula "Los Cardos," 2015, Malbec, Argentina | 9 32 |
| Wisdom Blend , 2014, Cab-Merlot-Zin-Syrah, Sonoma | 12 42 |
| Terra d'Oro , 2014, Zinfandel, Amador County | 9 32 |
| WINES WE LOVE | |
| SPARKLING | |
| J Vineyards "Cuvée 20," NV, brut, Russian River Valley | 75 |
| Veuve Clicquot "Yellow Label," NV, brut, Champagne, France | 110 |
| Nicholas Feuillatte Rosé , NV, brut, Champagne, France | 100 |
| Dom Pérignon , 2006, brut, Champagne, France | 375 |
| WHITE | |
| Santa Margherita , 2015, Pinot Grigio, Italy | 60 |
| Kim Crawford , 2016, Sauvignon Blanc, Marlborough | 45 |
| Illumination , 2014, Sauvignon Blanc, California | 65 |
| Trimbach , 2012, Reisling, France | 50 |
| Conundrum , 2014, White Blend, California | 45 |
| Meomi , 2013, Chardonnay, California | 45 |
| Chalkhill , 2014, Chardonnay, Sonoma Coast | 50 |
| Cuvaison , 2013, Chardonnay, Carneros | 50 |
| Rombauer , 2015, Chardonnay, Carneros | 60 |
| Cakebread , 2013, Chardonnay, Napa Valley | 95 |
| Hanzell , 2013, Chardonnay, Sonoma | 105 |
| Darioush , 2008, Chardonnay, Napa Valley | 120 |
| RED | |
| Pessimist , 2014, Red Blend, Paso Robles | 45 |
| Alma Rosa , 2013, Pinot Noir, Santa Rita Hills | 53 |
| Patz & Hall , 2014, Pinot Noir, Sonoma Coast | 65 |
| Flowers , 2014, Pinot Noir, Sonoma Coast | 90 |
| Duckhorn , 2013, Merlot, Napa Valley | 105 |
| Cline , 2014, Syrah, Carneros | 45 |
| Comstock , 2012, Zinfandel, Dry Creek Valley | 50 |
| Trios , 2012, Cabernet Sauvignon, Moon Mountain | 50 |
| Terra Valentine , 2014, Cabernet Sauvignon, Napa Valley | 60 |
| Caravan , 2013, Cabernet Sauvignon, Napa Valley | 90 |
| Groth , 2013, Cabernet Sauvignon, Oakville | 115 |
| Silver Oak , 2012, Cabernet Sauvignon, Alexander Valley | 140 |
| Brion , 2010, Cabernet Sauvignon, Sonoma | 150 |
| PlumpJack , 2013, Cabernet Sauvignon, Napa Valley | 180 |
| Opus One , 2013, Red Blend, Oakville | 395 |

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Reservations (213) 748.4020 • www.rocknfishlalive.com